



SMOKED TOMATO-BASILICA RICE

- 2-3 medium vine ripe tomatoes
- 1 cup rice
- 1/2 cup onion, finely grated
- 1 Tbs. fresh basil, finely chopped
- 1/4 cup shredded parmesan cheese
- 1/4 stick butter, in pieces
- salt & pepper to taste

1 Tbs. parsley

Cut tomatoes in half and place cut side up in a Pyrex dish or flat, shallow metal pan.

Set smoker temperature to 180°-200° degrees and place pan with tomatoes in center of cooking grate. Close lid and slow smoke over hickory, or fruitwood smoke for 30 minutes. If using bbq grill cook using indirect heat method, placing charcoal on one side of barbecue, pan on other side of grill above and have a small foil pan filled with soaked wood chips on bed of coals to smoke-grill tomatoes.

Remove tomatoes and allow to cool slightly, then chop into small cubes and add to your rice cooker or sauce pan. Add rice, basil, onion, and butter, and stir,

Sprinkle with parmesan cheese and a sprinkle of parsley, and serve.

Serves 4

